



### **LES ENTRÉES**

- Salade bowlle chez Fritz 15.00
- Mixed salad leaves with pumpkin seeds 13.00
- Beef Tatar, toast & butter 23.00 / 43.00
- Tuna carpaccio with fennel salad with citrus vinaigrette, tarallo crumble 26.80
- Elegant creamy Riesling soup with grapes and a little of cinnamon 15.80
- Onsen egg from the Albis, mousseline de pommes de terre, hollandaise espuma, tartufo bianco from Piemont 28.80

### **LES POISSONS**

- Pike-perch fillet from Lake Maggiore with courgettes, pasta fregola sarda, mustard caviar, yellow- & red pepper coulis, light creamy sauce with Noilly Prat 46.00
- Paccheri pasta al astice, with lobster and crustacée sauce 54.00

### **LES VIANDES**

- Tournedos de boeuf Chez Fritz (Ireland) Café de Paris, pommes allumettes 160 gr. 59.00 / 250 gr, 72.00  
+ colorful vegetable platter, 8.00
- Oven braised bäggli from the veal head, mousseline de pommes de terre, salsify vegetables, marsala sauce 45.80
- Chicken leg from Appenzell stuffed with morels and thyme, wild broccoli, risotto bianco al limone, light creamy morel sauce 44.80

### **VEGAN**

- Vegan agnolotti del plin filled with ratatouille niçoise, strong vegetable essence 38.00

### **VEGETARIAN**

- Tortelloni filled with pumpkin, toasted pine nuts, butter sauced & sage 36.80

### **DESSERTS**

- Affogato 11.00
- Chocolate mousse from our neighbours with whipped cream 8.00 / 14.00
- Delicate mascarpone- pumpkin tiramisù 15.00
- Apple strudel with vanilla sauce 15.80
- Sorbet Colonel with Absolut Vodka. 16.80
- Assiette de fromages: Brillat Savarin, Reblochon & Vieux Gruyère. 18.00
- Gelati: Vanilla, café, sour cream, caramel au fleur de sel 5.00
- Sorbets: Chocolate, Citron. 5.00